

indicate that it may be adapted to acid soils, which would be a distinct advantage in some parts of the United States." (Cook.)

*Pennisetum longistylum* Hochst. (Poaceae.) 41055. Cuttings of Kikuyu grass from Pretoria, Union of South Africa. Presented by Mr. I. B. Pole Evans, Chief, Division of Botany. "We originally obtained this grass from British East Africa, and it, so far as our experience goes, would appear to be one of the most promising grasses that we have in this country. So far, although the grass has been under cultivation at our Botanical Station for the past 4 years, it has shown no signs of forming seed and it was only last summer that it flowered and enabled us to have it determined botanically. The grass has a creeping habit and cattle are passionately fond of it; it also makes a nice hay grass." (Pole-Evans.)

*Pimenta officinalis* Lindley. (Myrtaceae.) 41134. Seeds of allspice from Kingston, Jamaica. Presented by Mr. W. Harris, Superintendent, Hope Gardens. "A small tree with smooth, white bark, 25 to 30 feet high, native of the West Indies and Central America. The dried unripe berries, which are the size of small peas, are the Allspice or Pimento of commerce. The name 'all-spice' is due to a supposed resemblance of the spice to a combination of the odour and flavour of cinnamon, nutmegs and cloves. The tree has been introduced into Ceylon over a century ago, and established at Peradeniya, where it flowers in the dry weather and occasionally sets a few fruits, but outside the Botanic Gardens it is rarely met with in this country. It is considered to yield best in a hot and rather dry climate, and prefers a loose loamy or alluvial, well-drained soil. In Jamaica the berries are picked by hand while green, but just ripe, and are then dried in the sun, the latter process taking six to ten days. The fruits are known to be sufficiently dry when the seeds rattle on shaking and are of a dark colour. A crop cannot be expected within six or seven years from the time of planting, and when in full bearing a tree will yield a hundredweight of dried spice. Jamaica is the only country that exports this spice, which is sold at present in England at about 2d. to 3d. per pound." (MacMillan, *Handbook of Tropical Gardening and Planting*.)

*Polakowskia tacaco* Pittier. (Cucurbitaceae.) 41141. Fruits of *tacaco* from San Jose, Costa Rica. Presented by Mr. J. E. Van der Laat, Director, Department of Agriculture, through Dr. Carlos Wercklé. "The *tacaco* is not of perishable nature, as the chayote; it has a hard skin, when ripe, and keeps in perfect condition for weeks; at last it shrivels and in this state it is planted. The fruits for plant-